Electrolux Convection Ovens

4 Grid Crosswise Convection Ovens

The Electrolux Convection Oven range is designed to guarantee high performance and total cooking uniformity while reducing energy consumption. It is thanks to its ease of use and robustness that this oven is included in this superior range. With a choice of 22 different ovens and an extensive range of accessories, any installation can be designed or adapted to meet the needs of today's professional caterer. The oven detailed on this sheet is a 4 grids, manual and electrical.



260275

EASY TO INSTALL

Height adjustable legs.

EASY TO CLEAN

- 304 AISI stainless steel exterior with seamless joints in the oven cavity.
- Cavity made from enameled steel.
- IPX4 Water protection.
- The racks can be easily removed without the need for special tools.

EASY TO USE

- Maximum temperature of 250°C.
- · Cavity lighting and "crosswise" pan supports allow clear and unobstructed view to the products which are cooking.
- Unique air-flow system guarantees perfect distribution of heat throughout the oven cavity.

EASY TO MAINTAIN

- The front panel provides easy access to the main components.
- Probe in the oven gives maximum precision and control during cooking.

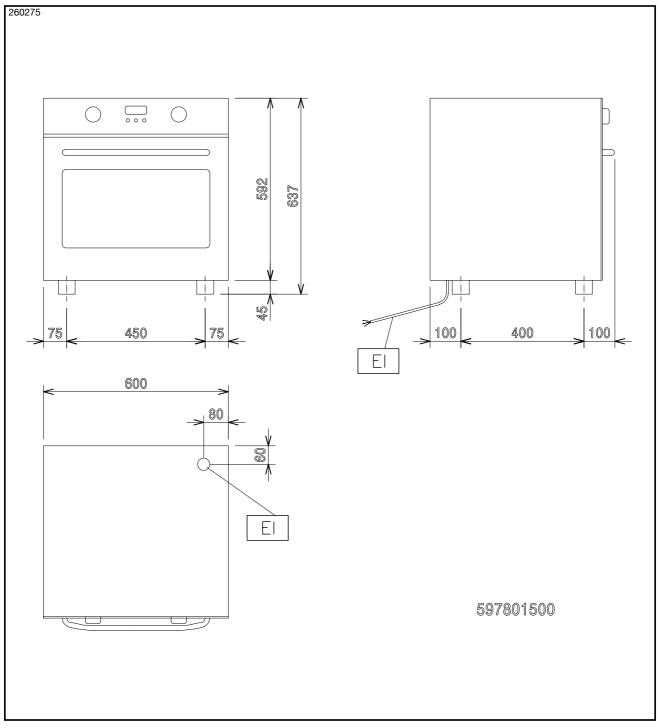
EASY ON THE ENVIRONMENT

- Double-glazed door with tempered glass.
- 98% recyclable by weight.
- CFC free packaging.
- Meets the (safety requirements.









	FCE043L 260275
LEGEND	
EI - Electrical connection	230 V, 1N, 50/60
TECHNICAL DATA	
Power supply	Electric
Functional level	Base; Manual
Type of grids	422x370 mm
Shelf capacity	4
Runners pitch - mm	60
Cooking cycles - °C	
air-convection	250
External dimensions - mm	
WxDxH	600, 600, 637
Heating-up time (hot air cycle) - °C/sec	215°C / 470s.
Power - kW	
electric	3
cooking chamber	3
Net weight - kg.	40.5
ACCESSORIES	
BAKING TRAY (422X370X20) FOR 4 GRID OVEN	921057
ENAMELLED TRAY(422X370X33)FOR 4GRID OVEN	921056
GRID FOR OVENS 422X370 MM	921058